



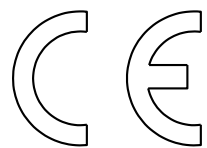
# Gas Pasta / Noodle Cooker

***Models:***

***CP4 (Pasta Cooker)***

***CN4 (Noodle Cooker)***

**INSTALLATION AND OPERATION MANUAL**



For use in GB & IE

---

## MANUFACTURED BY

**Moffat Limited**  
Rolleston 7675  
New Zealand

## INTERNATIONAL CONTACTS

### AUSTRALIA

**Moffat Pty Limited**  
**E.Mail:** vsales@moffat.com.au  
**Main Office:** (tel): +61 (03) 9518 3888  
(fax): +61 (03) 9518 3833  
**Service:** (tel): 1800 622 216  
**Spares:** (tel): 1800 337 963  
**Customer Service:** (tel): 1800 335 315  
(fax): 1800 350 281

### CANADA

**Serve Canada**  
**Web:** www.servecanada.com  
**E.Mail:** info@servecanada.com  
**Sales:** (tel): 800 551 8795 (Toll Free)  
**Service:** (tel): 800 263 1455 (Toll Free)

### NEW ZEALAND

**Moffat Limited**  
**Web:** www.moffat.co.nz  
**E.Mail:** sales@moffat.co.nz  
**Main Office:** (tel): 0800 663328

### UNITED KINGDOM

**Blue Seal**  
**Web:** www.blue-seal.co.uk  
**E.Mail:** sales@blue-seal.co.uk  
**Sales:** (tel): +44 121 327 5575  
(fax): +44 121 327 9711  
**Spares:** (tel): +44 121 322 6640  
(fax): +44 121 327 9201  
**Service:** (tel): +44 121 322 6644  
(fax): +44 121 327 6257

### UNITED STATES

**Moffat**  
**Web:** www.moffat.com  
**Sales:** (tel): 1800 551 8795 (Toll Free)  
(tel): +1 336 661 1556  
(fax): +1 336 661 9546  
**Service:** (tel): 866 673 7937 (Toll Free)  
(tel): +1 366 661 1556  
(fax): +1 336 661 1660

### REST OF WORLD

**Moffat Limited**  
**Web:** www.moffat.co.nz  
**E.Mail:** export@moffat.co.nz

---

The reproduction or copying of any part of this manual by any means whatsoever is strictly forbidden unless authorized previously in writing by the manufacturer.

In line with policy to continually develop and improve its products, Moffat Ltd. reserves the right to change the specifications and design without prior notice.

© Copyright Moffat Ltd. March 2017.

---

**CP4 GAS PASTA COOKER - (Single Tank - 40 Ltr).**

**CN4 GAS NOODLE COOKER - (Single Tank - 40 Ltr).**

<b>Introduction .....</b>	<b>2</b>
<b>Specifications .....</b>	<b>3</b>
Model Numbers Covered in this Specification	
General	
Assembly	
Gas Connection	
Gas Supply Requirements	
Water Supply Requirements	
<b>Installation.....</b>	<b>6</b>
Installation Requirements	
Unpacking	
Location	
Clearances	
Gas Connection	
Water Connection	
Drainage Connection	
Commissioning	
<b>Operation.....</b>	<b>8</b>
Operation Guide	
Description of Controls	
Before Use	
Filling the Tank	
Lighting the Pilot Burner	
Lighting the Main Burner	
Turning 'OFF' the Pasta / Noodle Cooker	
<b>Cleaning and Maintenance .....</b>	<b>10</b>
General	
Draining and Cleaning	
Daily Cleaning	
Weekly Cleaning	
Periodic Maintenance	
<b>Fault Finding.....</b>	<b>12</b>
<b>Wiring Schematic .....</b>	<b>13</b>
<b>Gas Conversion and Specifications.....</b>	<b>14</b>
Gas Conversion Procedure	
Gas Specifications	
<b>Replacement Parts List .....</b>	<b>18</b>

---

## Introduction

---

We are confident that you will be delighted with your COBRA Pasta / Noodle Cooker and it will become a most valued appliance in your commercial kitchen.

To ensure you receive the utmost benefit from your new COBRA appliance, there are two important things you can do.

### **Firstly:**

Please read the instruction book carefully and follow directions given. The time taken will be well spent.

### **Secondly:**

If you are unsure of any aspect of the installation, instructions or performance of your appliance, contact your COBRA dealer promptly. In many cases a phone call could answer your question.

### **WARNING:**

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS APPLIANCE.

### **WARNING:**

INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS ARE TO BE POSTED IN A PROMINENT LOCATION. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING THE LOCAL GAS SUPPLIER.

### **WARNING:**

GREAT CARE MUST BE TAKEN BY THE OPERATOR TO USE THE EQUIPMENT SAFELY TO GUARD IT AGAINST RISK OF FIRE.

- THE APPLIANCE MUST NOT BE LEFT 'ON', UNATTENDED.
- IT IS RECOMMENDED THAT A REGULAR INSPECTION IS MADE BY A COMPETENT SERVICEMAN TO ENSURE CORRECT AND SAFE OPERATION OF YOUR APPLIANCE IS MAINTAINED.
- DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPOURS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.
- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.

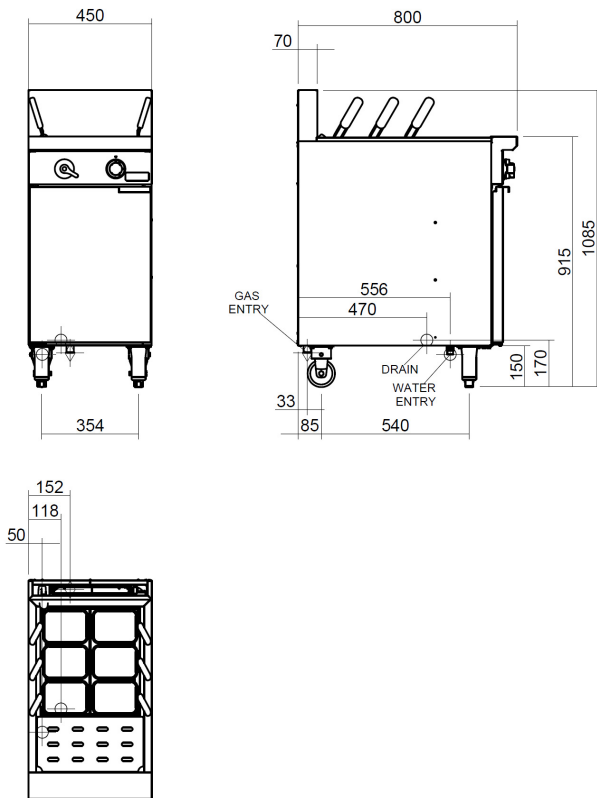
### **CAUTION:**

This appliance is;

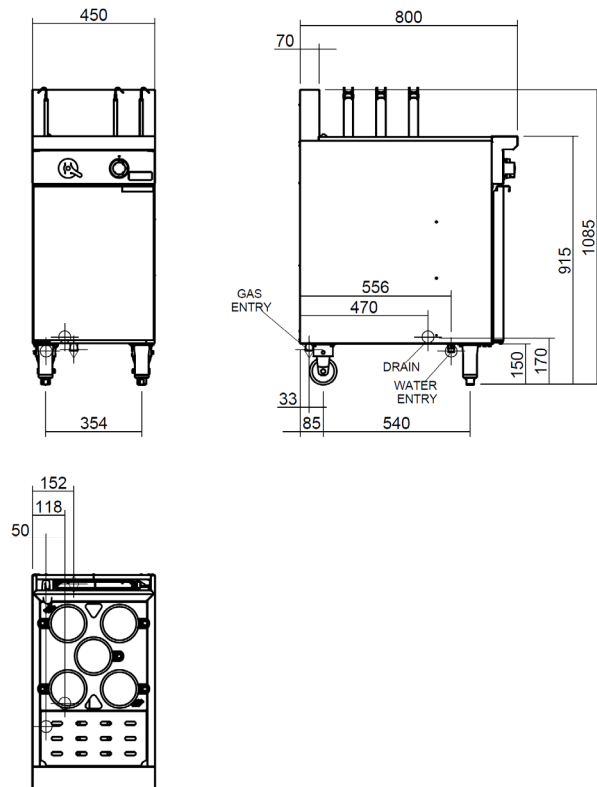
- For professional use and is to be used by qualified persons only.
- Only qualified service persons are to carry out installation, servicing and gas conversion operations.
- Components having adjustments protected (e.g. paint sealed) by the manufacturer should not be adjusted by the user / operator.
- DO NOT operate the appliance without the legs supplied fitted.

## Model Covered in this Specification -

### CP4 GAS PASTA COOKER (Single Tank - 40 Ltr).



### CN4 GAS NOODLE COOKER (Single Tank - 40 Ltr).



## General

A commercial heavy duty, gas fired high performance Pasta / Noodle Cooker designed for cooking commercial high production output, using LPG (Propane), Natural Gas or Butane. The boiling medium is contained within a heavy gauge stainless steel tank, heated by one infra red surface burner from beneath the tank.

This Pasta / Noodle Cooker features an Over Temperature Safety Cut Out System with Full Flame Failure Safety Controls.

An open tank design to make cleaning a simple and easy task.

## Gas Connection

Gas supply connection point is located 152mm from the left hand side, 33mm from the rear and 140mm from the floor.

Gas Connection is  $\frac{3}{4}$ " BSP male.

### - Flexible Hose Connection

If a Gas Hose assembly is used to connect this appliance, the hose and all fittings must have a minimum  $\frac{3}{4}$ " (Natural Gas) or  $\frac{1}{2}$ " (LPG) inside bore diameter to ensure gas flow rate capacity required by this appliance is achieved.

This must be verified by the operating pressure testing at the maximum gas supply demand condition.

The Gas Hose assembly should also be classified for use in the commercial kitchen conditions, the appliance will be used in.

Recommended Gas Hose Assembly Specification:  
- AS/NZS 1869 Class B or D compliant or equivalent, that meets the following requirements:-

Class	Max Working Pressure at 23 ± 2°C	Working Temperature Range	Resistance to Oil
B	7.0 kPa	- 20°C to + 125°C	Oil resistant lining and cover.
D	2.6 MPa		

# Specifications

## Gas Supply Requirements

### - Australia:

	Natural Gas	LP Gas
Input Rating (N.H.G.C.)	46 MJ/hr	47 MJ/hr
Supply Pressure	1.13 - 3.40 kPa	2.75 - 4.50 kPa
Burner Operating Pressure (*)	0.92 kPa	2.6 kPa
Gas Connection	3/4" BSP Male	

### - New Zealand:

	Natural Gas	LP Gas
Input Rating (N.H.G.C.)	46 MJ/hr	47 MJ/hr
Supply Pressure	1.13 - 3.40 kPa	2.75 - 4.50 kPa
Burner Operating Pressure (*)	0.92 kPa	2.6 kPa
Gas Connection	3/4" BSP Male	

### - UK Only:

Category: **II<sub>2H3P</sub>**  
Flue Type: **A<sub>1</sub>**

	Natural Gas (G20)		Propane (G31)	
	Nominal	Reduced	Nominal	Reduced
Heat Input (nett)	12.0 kW	5.4 kW	12.5 kW	6.2 kW
Gas Rate	1.27 m³/hr	0.42 m³/hr	0.97 kg/hr	0.48 kg/hr
Supply Pressure	20 mbar		37 mbar	
Burner Operating Pressure (*)	9.5 mbar		27.7 mbar	
Gas Connection	3/4" BSP Male			

### - All Other Markets:

	Natural Gas	LP Gas (Propane)	Butane
Input Rating (N.H.G.C.)	46 MJ/hr	47 MJ/hr	47 MJ/hr
Supply Pressure	1.13 - 3.40 kPa	2.75 - 4.50 kPa	2.75 - 4.50 kPa
Burner Operating Pressure (*)	0.92 kPa	2.6 kPa	2.6 kPa
Gas Connection	3/4" BSP Male		

### NOTE:

- (\*) Burner operating pressure is to be measured at Burner Operating Pressure test point on gas control valve, with burner operating at 'High Flame' setting.
- Operating pressure is ex-factory set and is not to be adjusted, apart from when converting between gasses, if required.
- Refer to 'Gas Conversion and Specifications' section in this manual for further details.

## Water Supply Requirements

A cold water supply must be connected to water inlet connection (R 1/2" BSP), located 50mm from LH side, 556mm from rear and 135mm from floor. Water connection should be plumbed in, in accordance with National / Local Codes covering installation.

**Maximum water supply pressure 550 kPa (80psi).**

**Tank max capacity - 40ltrs of water.**

## Installation Requirements

### NOTE:

It is most important that this appliance is installed correctly and that operation is correct before use. Installation shall comply with local, gas, health and safety requirements.

This appliance shall be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of health harmful substances in the room, the appliance is installed in.

Cobra Gas Pasta / Noodle Cookers are designed to provide years of satisfactory service and correct installation is essential to achieve the best performance, efficiency and trouble-free operation. This appliance must be installed in accordance with National installation codes and in addition, in accordance with relevant National / Local codes covering gas and fire safety.

### Australia / New Zealand:

AS/NZS 5601- Gas Installations.

### United Kingdom:

Gas Safety (Installation and Use) Regulations 1998.  
BS6173 - Installation of Catering Appliances.  
BS5440 - Parts 1 & 2 Installation Flueing & Ventilation.

### Ireland:

IS 820 - Non Domestic Gas Installations.

**Installations must be carried out by qualified service persons only. Failure to install equipment to the relevant codes and manufacturer's specifications shown in this section will void the warranty.**

**Components having adjustments protected (e.g. paint sealed) by manufacturer, are only to be adjusted by a qualified service agent. They are not to be adjusted by the installation person.**

## Unpacking

- Remove all packaging and transit protection from the appliance including all protective plastic coating from the door outer panel and exterior stainless steel panels.
- For the CN4 Noodle Cooker, remove the protective coating from the Basket Support Frame.
- Check the equipment and parts for damage. Report any damage immediately to the carrier and distributor.
- Report any deficiencies to the distributor who supplied the appliance.
- Check that the available gas supply is correct to that shown on the rating plate located on the inside of the access door.

- Check that the following parts have been supplied with the appliance:-

### CP4 Pasta Cooker

Baskets LH 165 x 125mm	Qty 3.
Baskets RH 165 x 125mm	Qty 3.
Basket Support Frame	Qty 1.

### CN4 Noodle Cooker

Noodle Baskets	Qty 5.
Noodle Basket Support Frame	Qty 1.

## Location

- This appliance must be installed in a suitably ventilated room to prevent dangerous build up of combustion products.
- Installation must allow for a sufficient flow of fresh air for the combustion air supply.

### Combustion Air Requirements

Natural Gas	13 m³/hr minimum.
LPG / Butane	13 m³/hr minimum.

- Position the appliance in its approximate working position.
- All air for burner combustion is supplied from underneath the appliance. The legs must always be fitted and no obstructions placed on the underside or around the base of the appliance, as obstructions will cause incorrect operation and / or failure of the appliance.
- Components having adjustments protected (e.g. paint sealed) by manufacturer are only allowed to be adjusted by a qualified service agent. They are not to be adjusted by the installation person.

### NOTE:

**Do not obstruct or block the appliances flue. Never directly connect a ventilation system to the appliance flue outlet.**

## Clearances

### NOTE:

**Only non-combustible materials can be used in close proximity to this appliance.**

**To facilitate easy operation, drainage and servicing of the pasta / noodle cooker, a minimum of 600mm clearance should be maintained at the front of the appliance.**

Any gas burning appliance requires adequate clearance and ventilation for optimum and trouble-free operation. The following minimum installation clearances are to be adhered to:

	Combustible Surface	Non Combustible Surface
LH / RH Side	50mm	0mm
Rear	50mm	0mm

# Installation

## Assembly

This model is delivered completely assembled. Ensure that the adjustable feet / rollers are securely attached.

### NOTE:

- This appliance is fitted with adjustable feet / rollers to enable the appliance to be positioned securely and level. This should be carried out on completion of the gas connection. Refer to the 'Gas Connection' section below.
- The appliance rear leg housings are fitted with Rear rollers to enable the appliance to be easily moved for positioning and cleaning purposes.

## Gas Connection

### NOTE:

**ALL GAS FITTING MUST ONLY BE CARRIED OUT BY A QUALIFIED SERVICE PERSON.**

1. Cobra Pasta / Noodle Cookers do not require an electrical connection, they function totally on the gas supply only.
2. It is essential that the gas supply is correct for the appliance to be installed and that adequate supply pressure and volume are available. The following checks should therefore be made before installation:-
  - a. **The Gas Type** the appliance has been supplied for is shown on coloured stickers located above the gas entry point and next to the rating plate. Check that this is correct for the gas supply the appliance is being installed for. The gas conversion procedure is detailed in the 'Gas Conversion Section' of this manual.
  - b. **Supply Pressure** required for this appliance is shown in the "Specifications" section of this manual. Check the gas supply to ensure that adequate supply pressure exists.
  - c. **Input Rate** of this appliance is also stated on the Rating Plate fitted to the inside of the access door and in the 'Specifications' section of this manual. The input rate should be checked against the available gas supply line capacity. **Particular note should be taken if the appliance is being added to an existing installation.**

### NOTE:

It is important that adequately sized piping runs directly to the connection joint on the appliance, with as few tees and elbows as possible to give maximum supply volume.

3. Fit the supplied gas regulator into gas supply line as close to the appliance as possible.

### NOTE:

The gas pressure regulator provided with this appliance is convertible between Natural Gas and LPG as per 'Gas Conversion Section' in this manual.

Ensure regulator is converted to the correct gas type that the appliance will operate on.

Regulator outlet pressure is fixed ex-factory for gas type that regulator is converted to and it is **NOT to be adjusted.**

Regulator connections are 3/4" BSP female.

Connection to appliance is 3/4" BSP male.

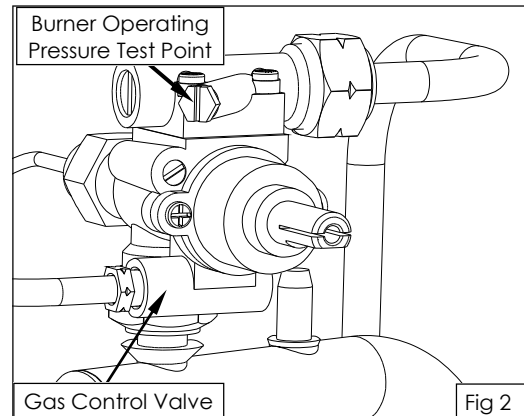
(Refer to 'Specifications' section for gas supply location dimensions).

4. A suitable joining compound which resists the breakdown action of LPG must be used on every gas line connection, unless compression fittings are used.

### NOTE:

**A Manual Isolation Valve must be fitted to individual appliance supply line.**

5. Locate the appliance into its final operating position and using a spirit level, adjust the legs so that the unit is level and at the correct height.
6. Connect the gas supply to the appliance.



7. Check Burner Operating Pressure is as shown in the 'Specifications' section, 'Gas Supply Requirements' tables. (Measure at the 'Burner Operating Pressure Test Point') on the front of the gas control valve).
8. Check all gas connections for leakages using soapy water or other gas detecting equipment, with the main burner operating.

### **WARNING:**

**DO NOT USE A NAKED FLAME TO CHECK FOR GAS LEAKAGES.**

### NOTE:

Measure operating pressure at Burner Operating Pressure test point on gas control, this is to be carried out with burner operating at 'High Flame' setting. Operating pressure is ex-factory set, through appliance regulator and not to be adjusted, apart from when carrying out gas conversion, if required. Refer to 'Gas Conversion and Specification' Section for further details.



9. Verify the operating pressure remains correct.
10. Check the pilot flame size.

### Water Connection

**NOTE:**

**Water connection shall be installed in accordance with local water regulations in force and the applicable standard / code, e.g. EN 1717 in UK / Ireland, PCA in Australia.**

A cold water supply must be connected to water inlet connection (R 1/2" BSP), located 50mm from LH side, 556mm from rear and 135mm from floor. Water connection should be plumbed, in accordance with National / Local Codes covering installation.

Water inlet pressure must be as follows:-

Minimum water supply pressure 150 kPa (22 psi).  
Maximum water supply pressure 550 kPa (80 psi).

### Drainage Connection

Water is drained from appliance by means of a valve located behind front control panel.

A waste water tundish must be fitted below the appliance drain outlet. This should be a minimum of 127mm (5") major diameter.

If required the drain outlet can be extended in order to exit above the tundish. All drain piping must be with materials suitable for conveying boiling water.

Drain connection is R1" BSP drain / overflow.

### Commissioning

The following commissioning checks must be carried out before the Pasta / Noodle cooker is handed over for use, to ensure the unit operates correctly and operator(s) understand correct operating procedure.

1. Before leaving new installation;
  - a. Check the following functions in accordance with operating instructions specified in 'Operation' section of this manual.
    - Light the Pilot Burner.
    - Light the Main Burner.
  - b. Ensure that each operator has been instructed in areas of correct lighting, operation and shutdown procedures for the appliance.
2. This manual must be kept by owner for future reference and a record of **Date of Purchase**, **Date of Installation** and **Serial Number of Unit** recorded and kept with this manual. **(These details can be found on Rating Plate attached to inner R/H side of front access door panel. Refer to Figure 1 in 'Installation' section).**

**NOTE:**

**If for some reason, it is not possible to get the appliance to operate correctly, shut Off the gas supply and contact supplier of this unit.**

## Operation

### CAUTION:

- This appliance is for professional use and is only to be used by qualified persons.
- Only qualified service persons are to carry out installation, servicing or gas conversion operations.
- Components having adjustments protected (e.g. paint sealed) by the manufacturer should not be adjusted by the user / operator.

### Operation Guide

1. Cobra Pasta / Noodle Cookers have been designed to provide simplicity of operation and 100% safety protection.

### WARNING:

**NEVER OPERATE APPLIANCE WITH GAS CONTROL VALVE SET BETWEEN 'HIGH' FLAME AND 'PILOT' POSITION.**

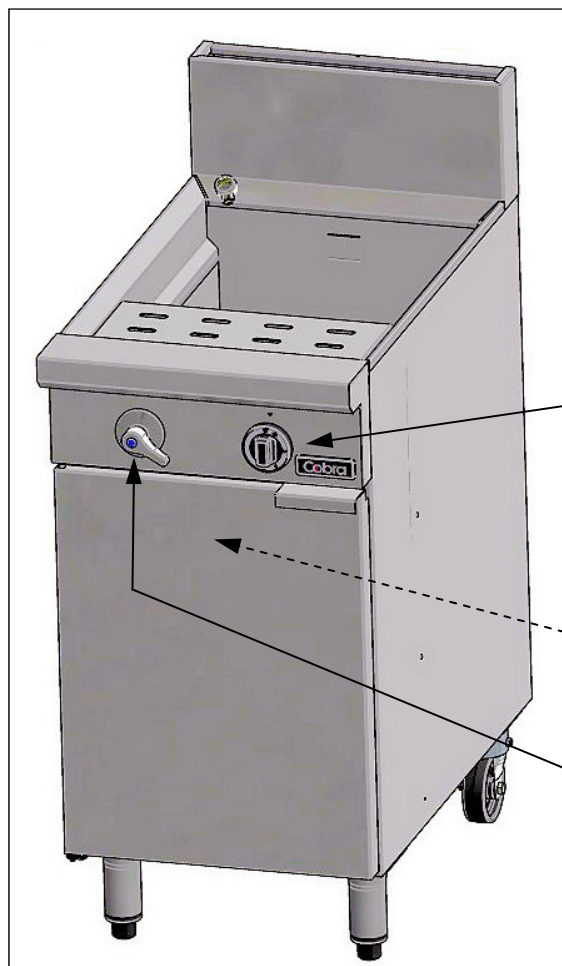
2. Improper operation is almost impossible, however bad operation practices can produce a poor quality product. To use this pasta / noodle cooker correctly, please read the following sections carefully;

- Filling the Tank with Water.
- Lighting the Pilot Burner.
- Lighting the Main Burner.
- Draining and Cleaning.

### Description of Controls

- A commercial heavy duty, gas fired pasta / noodle cooker using a fast fry infra red burner system.
- Available in single model type only.
- This model is fitted with a single main burner with a pilot burner and is controlled by a single gas controller with flame failure protection to control both the main burner and the pilot.
- Open tank design to simplify cleaning operation.

### CP4 / CN4 Pasta / Noodle Cooker Controls



#### Gas Control Knob

##### Burner Control

- OFF Position
- ★ PILOT Burner
- △ HIGH Flame
- △ LOW Flame

#### Piezo Igniter (Behind Access Door)

#### Water Control Valve

### **WARNING:**

**GREAT CARE MUST BE TAKEN BY OPERATOR, TO USE THE PASTA COOKER SAFELY, TO GUARD AGAINST RISK OF INJURY AND FIRE.**

- **DO NOT LEAVE PASTA / NOODLE COOKER UNATTENDED DURING OPERATION.**
- **DO NOT OVER FILL WATER IN PASTA / NOODLE COOKER ABOVE UPPER FILL LEVEL MARK.**
- **DO NOT ALLOW WATER IN PASTA / NOODLE COOKER TO FALL BELOW LOWER LEVEL MARK.**
- **DO NOT USE FLAMMIBLE SOLVENTS AND CLEANING AIDS ON OR IN CLOSE PROXIMITY TO PASTA / NOODLE COOKER WHILST COOKER IS STILL HOT.**

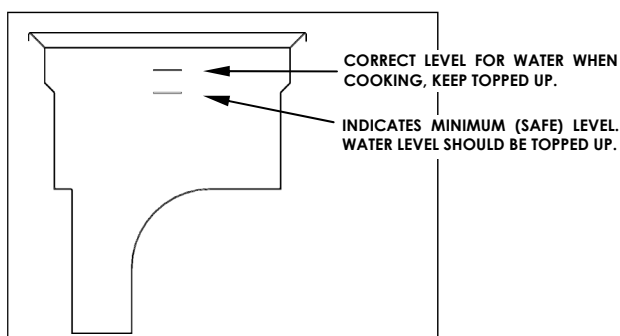
### **Before Use**

1. Check gas supply is turned **On**.
2. Check that no foreign articles are in the tank.

### **Filling the Tank**

#### **WARNING:**

**DANGER OF FIRE EXISTS IF THE WATER LEVEL IS BELOW THE MINIMUM "LO" INDICATED LEVEL**



**NOTE: Tank capacity - 40 Ltrs of water.**

1. Before filling tank, always check that the drain valve, behind the door, is closed. A locking slide is provided on the valve and this should always be locked 'Closed' position during use.
2. Turn water supply **On**. Open appliance water valve and fill tank with water.
3. Water level will remain at a constant height as there is an overflow at front of tank.
4. During cooking, water level will reduce as it evaporates as steam when boiling and when it overflows as loaded baskets are dropped into tank.
5. To maintain correct water level, water tap should be adjusted to give a water flow out of water supply nozzle that just causes water to continually flow out of overflow.

This method provides:

- Maintained water level for cooking.
- Skimming or flushing effect to prevent the cooking water becoming gummed up with residue.

### **Lighting the Pilot Burner**

#### **WARNING:**

**Do NOT ignite burner if tank is empty (No water in tank). Ensure tank is filled to the correct level before igniting main burner.**

1. With pasta / noodle cooker tank full of water, the pilot burner can be lit.
2. Check gas supply is turned **On** at mains supply.
3. Depress and rotate gas control knob to the 'Pilot' position and hold knob depressed.
4. Open front access door of appliance, depress piezo igniter on bulkhead panel, until pilot burner ignites.
5. Continue holding gas control knob depressed for approx. 10 / 15 seconds after igniting pilot burner, then release, pilot burner should remain alight.
6. Ensure pilot burner is alight, by checking that pilot flame is alight with access door open.
7. If pilot burner does not ignite, repeat Items 1 to 6.

### **Lighting the Main Burner**

1. Depress and rotate gas control knob to the **High Flame** position, main burner will ignite automatically off the pilot burner.
2. Gas control knob can be regulated between **High Flame** and **Low Flame** position to regulate cooking temperature.
3. It will take approximately 30 minutes to heat the water in the tank from 20°C to 100°C.

#### **IMPORTANT:**

- **THE USE OF ROCK SALT IS NOT PERMITTED IN THIS MACHINE.**
- **NEVER add salt to cold water - always ensure that the water in the pasta / noodle cooker is boiling before adding salt.**
- **Clean the pan regularly after each use.**

### **Turning 'Off' the Pasta / Noodle Cooker**

#### **To the 'Pilot' Position**

- a. Depress and rotate gas control valve anti-clockwise to the **Pilot** position.
- b. Main burner will extinguish and **Pilot** will remain alight.

#### **To the 'Off' Position**

- a. Depress and rotate gas control valve fully anti-clockwise to **Off** position.
- b. Pilot burner will extinguish.

## General

### **WARNING:**

**DO NOT** USE FLAMMIBLE SOLVENTS AND CLEANING AIDS ON OR IN CLOSE PROXIMITY TO THE PASTA / NOODLE COOKER WHILST THE APPLIANCE IS STILL **HOT**.

### **CAUTION:**

Always turn off the gas supply at the mains supply before cleaning.  
This appliance is not water proof. Do not use water jet spray to clean interior or exterior of this appliance.

If cleaning detergents enter inner parts of appliance, rusting will occur on pipe work, installation elements, heating elements, gas fittings and electrical components, this will cause premature failure of appliance.

To keep your pasta / noodle cooker clean and operating at peak efficiency, observe the following procedures:-

### **NOTE:**

- **DO NOT clean appliance using high pressure water or steam jets.**
- **DO NOT pour water directly over appliance.**
- DO NOT use wire brushes.
- DO NOT use combustible liquids to clean appliance.
- DO NOT use harsh abrasive detergents, sharp scrapers, strong solvents or caustic detergents as they will damage appliance.
- DO NOT use any chloric or bleaching detergents to clean appliance.
- Ensure that any detergent or cleaning material have been completely removed after each cleaning.
- DO NOT use saline or sulfuric acid preparations for descaling the appliance.
- Ensure that protective gloves are worn during the cleaning process.
- Clean the pan regularly after each use.

## Draining and Cleaning

### **CAUTION:**

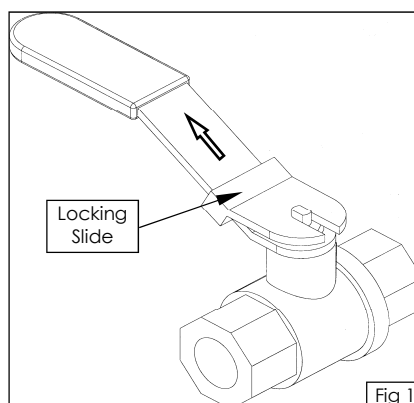
Never drain the pasta / noodle cooker with burner 'ON'  
Always switch 'OFF' the pasta / noodle cooker before draining or re-filling the tank.

## Opening the Drain Valve

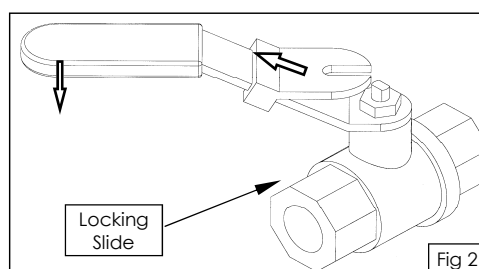
### **WARNING:**

**HOT WATER WILL BURN - DO NOT RUSH THIS JOB.**

- a. Lift the locking slide on valve handle (Fig 1) to release valve.



- b. While holding the locking slide in the withdrawn position, rotate the handle anti-clockwise (Fig 2) to open the valve.



- c. When the valve is closed, the locking slide will drop down over the locking valve to prevent accidental opening of valve (see Fig 1).

### Daily Cleaning

#### **WARNING:**

**DO NOT ATTEMPT TO MOVE THE PASTA / NOODLE COOKER WHILST IT IS FULL OF WATER. BEFORE ATTEMPTING TO MOVE THE PASTA / NOODLE COOKER, ENSURE THAT ALL THE WATER HAS BEEN DRAINED FROM THE TANK. REFER TO THE INFORMATION BELOW ON HOW TO DRAIN THE WATER FROM THE PASTA / NOODLE COOKER .**

1. Water should be drained and re-filled regularly. Open drain valve slowly to minimise splashing. Waste water will drain into a tundish fitted below the appliance drain outlet.
2. When the tank is empty, open drain valve fully and check for any particles or residue lodged in the valve. Clean out the valve with a stiff nylon brush. Do not use a wire brush or metal rods as these will damage the valve seating and will eventually lead to valve leakage.
3. If obstruction in the valve cannot be removed with a brush, use a wooden probe to dislodge the obstruction.
4. Clean the control panel using a damp cloth lightly moistened with a solution of mild detergent and hot water. Dry the control panel thoroughly using a dry clean cloth.
5. Clean interior of pan regularly at the end of each day. Do not use wire brushes on the pan. Clean using a mild detergent and a hot water solution using soft cloth or a soft bristled brush. Dry the appliance thoroughly using a dry clean cloth.
6. Once the daily cleaning operation is completed, ensure the drain valve has been closed and secured.
7. At the end of each day or at end of each shift, clean the exterior of the pasta / noodle cooker using a mild detergent and hot water solution using soft cloth or a soft bristled brush.

### Weekly Cleaning

#### **NOTE:**

- If pasta / noodle cooker usage is very high, we recommend that the weekly cleaning procedure is carried out more frequently.
- Ensure protective gloves are worn during cleaning.
- DO NOT use harsh abrasive detergents, strong solvents, sharp scrapers or caustic detergents as they will damage the surface of the pasta / noodle cooker.
- Ensure that the water supply is free of ferrous particles. Any such particles deposited in the bottom of the tank may cause the tank to rust.

Thoroughly clean the interior and exterior of the pasta / noodle cooker regularly. Do not use wire brushes on the pan. Clean using a mild detergent and hot water solution using soft cloth or a soft bristled brush. Dry the appliance thoroughly using a dry clean cloth.

**NOTE:** In order to prevent rust forming on the steel components, ensure that the detergent or cleaning material has been entirely removed after each cleaning process.

### Stainless Steel Surfaces

- a. Clean the interior and exterior surfaces of the pasta / noodle cooker with hot water, a mild detergent solution and a soft scrubbing brush. Note that the gas control knob is a push fit onto the gas valve spindle and can be removed to allow cleaning of the front of the control panel.
- b. Baked on deposits or discolouration may require a good quality stainless steel cleaner or stainless steel wool. Always apply cleaner when the appliance is cold and rub in the direction of the grain.
- c. Dry all components thoroughly with a dry cloth and polish with a soft dry cloth.

### Periodic Maintenance

#### **NOTE:**

**All maintenance operations should only be carried out by a qualified service person.**

To achieve the best results, cleaning must be regular and thorough and all controls and mechanical parts should be checked and adjusted periodically by a qualified service person. If any small faults occur, have them attended to promptly. Don't wait until they cause a complete breakdown. It is recommended that the appliance is serviced every 6 months.

If appliance is not used for long periods, close gas shut-off valve upstream of the appliance and clean the appliance thoroughly.

The appliance should be inspected and the gas exhaust flue cleaned by an authorized service person at least every 6 months.

## Fault Finding

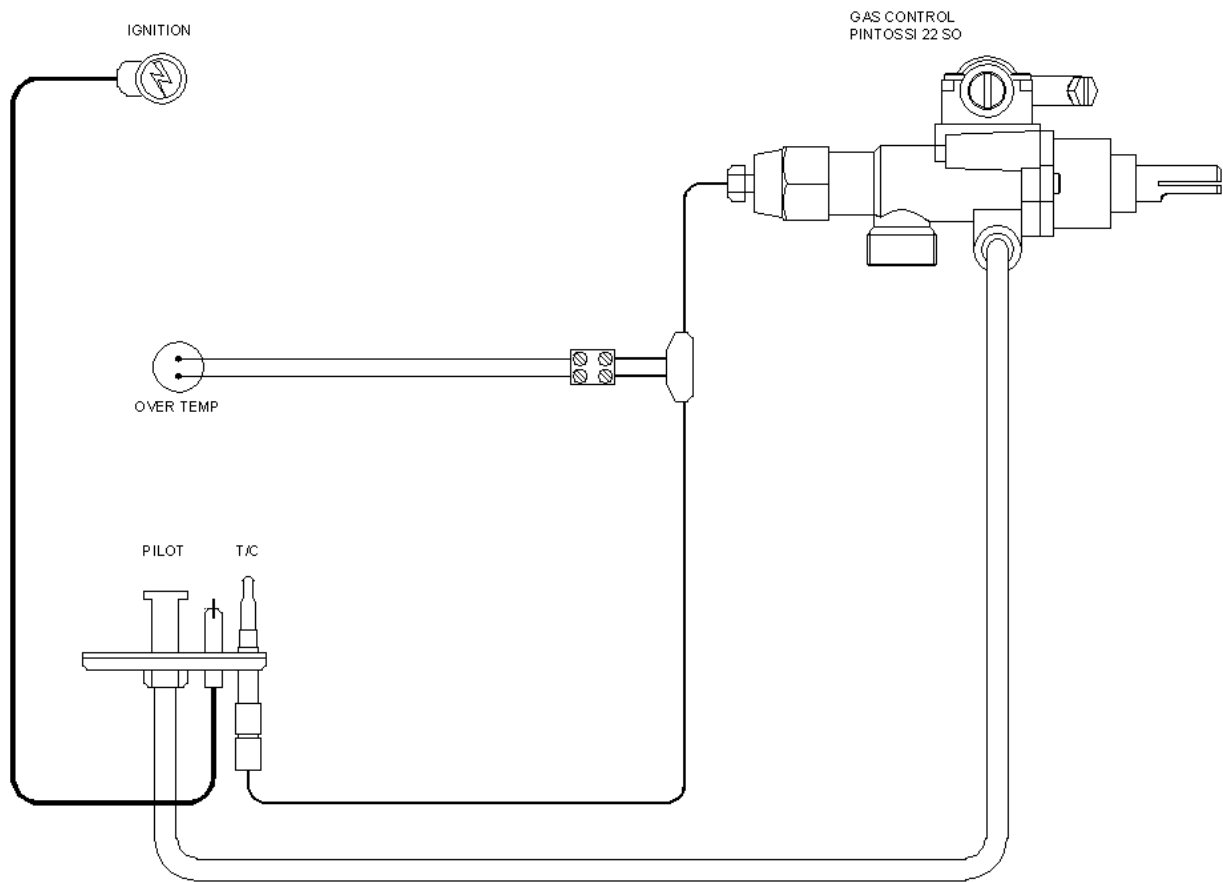
This section provides an easy reference guide to the more common problems that may occur during operation of your equipment. The fault finding guide in this section is intended to help you correct, or at least accurately diagnose problems with your equipment.

Although this section covers the most common problems reported, you may encounter a problem not covered in this section. In such instances, please contact your local authorised service agent who will make every effort to help you identify and resolve the problem. Please note that the service agent will require the following information:-

- **Model Trade Name and Serial Number of the Appliance. (both can be found on the Technical Data Plate located on the appliance.**

Fault	Possible Cause	Remedy
<b>Pilot Burners will not ignite or ignites with difficulty and will not stay alight.</b>	Check gas supply is turned <b>On</b> .	Turn <b>On</b> gas supply.
	Check gas supply is low or empty.	Replenish gas supply.
	Thermocouple connection loose.	Tighten thermocouple connection. Replace any damaged connectors.
	Over temperature lead connection to interrupter on thermocouple is loose.  Loose connections will cause resistance to millivolt circuit and result in pilot outage.	Tighten over temperature lead to the interrupter on the thermocouple.
	If sufficient pilot flame cannot be obtained, remove pilot orifice from pilot burner and check for blockage of pilot burner and /or gas line also check that correct size gas pipe has been used.	If connections OK, check for gas at pilot burner by manually lighting pilot burner.  Call service provider.
	If pilot can be lit but flame too small to impinge on thermocouple.	Check pilot injector for restriction. Clean or replace Pilot Injector.  Check gas supply.
	If pilot flame OK but goes out after control knob released (after holding in for approx. 30 secs).	Check for faulty thermocouple.  Call service provider.
	If all of above in pilot and thermocouple system checks out satisfactorily but problem still persists.	Gas control valve is defective and needs replacement.
<b>Pilot Burner delay in ignition of main burners.</b>	Check operating pressure as stated in 'Installation' section.	Check gas supply.  Call service provider.
	Check pilot flame size.	Pilot flame for main burner ignition should be approximately 1 inch long. Check pilot burner injector size is correct. (See 'Specifications' section).  Check pilot injector for restriction. Clean or replace Pilot Injector.
<b>Main Burners will not ignite or ignites with difficulty.</b>	Insufficient gas pressure.	Check gas pressure and adjust as necessary.
	Main injector is blocked.	Remove main injector and clean or replace.
	Gas valve is faulty.	Replace. Call service provider.

CN4 / CP4 Pasta Cooker



# Gas Conversion and Specifications

## Gas Conversion Procedure

### **CAUTION:**

Ensure that the Unit is isolated from the gas supply before commencing servicing.

### **NOTE:**

- These conversions should only be carried out by qualified persons. All connections must be checked for leaks before re-commissioning the appliance.
- Adjustment of components that have adjustments / settings sealed (e.g. paint sealed) can only be adjusted in accordance with the following instructions and shall be re-sealed before re-commissioning this appliance.
- For relevant gas specifications refer to 'Gas Specifications Tables' at rear of this section.

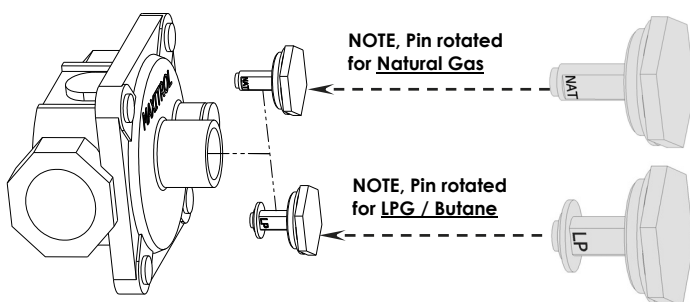
## Gas Regulator

### **- NAT Gas / LPG / Butane Only.**

1. Unscrew cap on regulator and rotate pin to the setting shown in 'Gas Specifications' tables overleaf.
2. Refit cap to regulator.

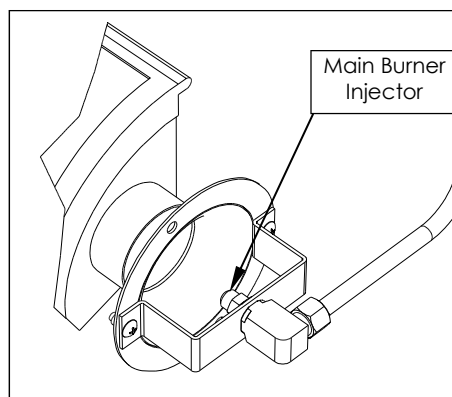
### **NOTE:**

Gas regulator supplied is convertible between Natural Gas and LP Gas, but it's outlet pressure is fixed ex-factory and is NOT to be adjusted.



## Main Burner

1. Open the cabinet door.
2. Remove main burner injector and replace with correct size injector as shown in **Gas Specifications Table**.



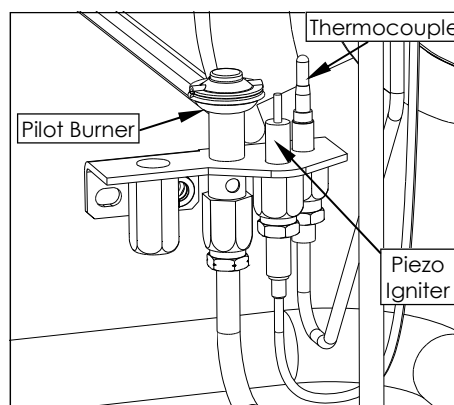
## Pilot Burners

1. Remove the following:-
  - Gas supply tube to pilot burner.

### **NOTE:**

Appliances fitted with piezo igniter electrodes, remove electrode from mounting bracket before unscrewing pilot supply tube.

2. Remove pilot burner injector and replace with correct size injector as shown in 'Gas Specifications Table' at rear of this section.

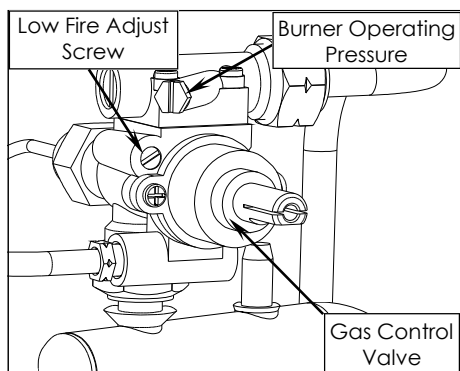


3. Refit the following:-
  - Gas supply tube to pilot burner.
  - Piezo igniter electrode.



### Low Fire Adjustment

1. Set low fire screw as shown in Gas Specifications Table at rear of this section.
2. Connect a manometer to upper test point (Burner Operating Pressure) on gas control valve. Turn 'On' gas and light the main burner
3. Ensure burner operating pressure is as shown in **Gas Specifications Table** at rear of this section.
4. Check the flame size on the 'Low' position.



#### NOTE:

**'Low Fire Screw' should be sealed with coloured paint on completion of low fire adjustment.**

4. Refit the following:-
  - Gas control knob.
  - Water control knob.
  - Control Panel.

### Gas Type Labels

On completion of gas conversion, replace gas type labels located at:-

- Rear of unit, above gas connection.
- Beside rating plate.

### Commissioning

Before leaving installation;

1. Check all gas connections for leakage using soapy water or other gas detecting equipment.

#### **WARNING:**

**DO NOT USE A NAKED FLAME TO CHECK FOR GAS LEAKAGES.**

2. Carry out a 'Commissioning' check of appliance as shown in Installation Section of this manual.
3. Ensure any adjustments done to components that have adjustments / settings paint sealed, these are to be re-sealed.



#### NOTE:

**If for some reason it is not possible to get appliance to operate correctly, shut 'Off' gas supply and contact supplier of this appliance.**



# Gas Conversion and Specifications

## Gas Specifications

### - Australia

	Natural Gas.	LP Gas (Propane)
Main Burner Injectors	Ø 3.10mm	Ø 1.90mm
Pilot Burner Injectors	0.62	0.35
Low Fire Screw	Ø 1.55mm 2 Turns Out (c.c.w.)	Ø 1.55mm Fully In (c.w.)
High Fire Screw	Fully Out (c.c.w.)	Fully Out (c.c.w.)
Supply Pressure	1.13 - 3.40 kPa	2.75 - 4.50 kPa
Burner Operating Pressure (*)	0.92 kPa	2.6 kPa
Gas Regulator Cap Screw		



### - New Zealand:

	Natural Gas.	LP Gas
Main Burner Injectors	Ø 3.10mm	Ø 1.90mm
Pilot Burner Injectors	0.62	0.35
Low Fire Screw	Ø 1.55mm 2 Turns Out (c.c.w.)	Ø 1.55mm Fully In (c.w.)
High Fire Screw	Fully Out (c.c.w.)	Fully Out (c.c.w.)
Supply Pressure	1.13 - 3.40 kPa	2.75 - 4.50 kPa
Burner Operating Pressure (*)	0.92 kPa	2.6 kPa
Gas Regulator Cap Screw		

### - UK Only:

Category: **II<sub>2H3P</sub>**.



Flue Type: **A1.**

	Natural Gas (G20)	Propane (G31)
Main Burner Injectors	Ø 3.10mm	Ø 1.90mm
Pilot Burner Injectors	0.62	0.35
Low Fire Screw	Ø 1.55mm 2 Turns Out (c.c.w.)	Ø 1.55mm Fully In (c.w.)
High Fire Screw	Fully Out (c.c.w.)	Fully Out (c.c.w.)
Supply Pressure	20 mbar	37 mbar
Burner Operating Pressure	9.5 mbar	27.7 mbar
Gas Regulator Cap Screw		

**NOTE:** (\*) Measure burner operating pressure at upper test point (Burner Operating Pressure) on gas control valve located behind control panel, this is to be carried out with burner operating at 'High Flame' setting. Operating pressure is ex-factory set, through the appliance regulator and is not to be adjusted, apart from when carrying out gas conversion, if required. Refer to the details in this section for further details.

## Gas Conversion and Specifications

### - All Other Markets:

	Natural Gas	LP Gas (Propane)	Butane
Main Burner Injectors	Ø 3.10mm	Ø 1.90mm	Ø 1.70mm
Pilot Burner Injectors	0.62	0.35	0.35
Low Fire Screw	Ø 1.55mm 2 turns out (c.c.w.)	Ø 1.55mm Fully In (c.w.)	Ø 1.55mm Fully In (c.w.)
High Fire Screw	Fully Out (c.c.w.)	Fully Out (c.c.w.)	Fully Out (c.c.w.)
Supply Pressure	1.13 - 3.40 kPa	2.75 - 4.50 kPa	2.75 - 4.50 kPa
Burner Operating Pressure (*)	0.92 kPa	2.6 kPa	2.6 kPa
Gas Regulator Cap Screw			

### (\*) NOTE:

Measure burner operating pressure at upper test point (Burner Operating Pressure) on gas control valve located behind control panel, this is to be carried out with burner operating at 'High Flame' setting. Operating pressure is ex-factory set, through the appliance regulator and is not to be adjusted, apart from when carrying out gas conversion, if required. Refer to the information in this section for further details.

# Replacement Parts List

## Replacement Parts List

### IMPORTANT:

Only genuine qualified replacement parts should be used for the servicing and repair of this appliance. The instructions supplied with the parts should be followed when replacing components. For further information and servicing instructions, contact your nearest qualified service branch (contact details are as shown on the reverse of the front cover of this manual).

When ordering spare parts, please quote part number and description as listed below. If part required is not listed below, request part by description and quote model number and serial number which is shown on rating plate.

### Controls

018094	Thermocouple Interrupted.	
229702	Overtemp 115°.	
032190	Main Burner Injector	(LPG/Propane) - ø 1.90mm.
032310	Main Burner Injector	(Nat Gas) - ø 3.10mm.
032170	Main Burner Injector	(Butane) - ø 1.70mm.
018090K	Pilot Burner.	
018092	Pilot Injector	(LPG / Butane) 0.35.
018091	Pilot Injector	(Nat Gas) - 0.62.
229699	Gas Control Valve.	
240501	Gas Control Knob (Cobra).	
240553	Water Ball Valve ¼ Turn, Lever Handle.	
018095	Piezo H.T. Lead.	
227508	Piezo Ignitor.	
022575	Burner Kit.	

### General

238674	Pasta Basket LH 1/6	165 x 125mm.
238819	Pasta Basket RH 1/6	165 x 125mm.
229682	Pasta Basket Support Frame.	
227856	Door Magnet Catch.	
019390	Water Drain Ball Valve.	
229823	Overflow Hose.	
236769	Leg - 150mm.	
229674	Rear Roller Assembly.	
240507	Noodle Basket.	
240510	Noodle Basket Support Tray.	
228531	Gas Regulator ¾" BSP F/F Convertible (Nat. Gas, LPG, Butane).	

### Accessories (Optional)

#### CP4 Pasta Cooker

229836	Pasta Cooker Basket 1/4	165 x 165mm.
229837	Pasta Cooker Basket 1/2	320 x 165mm.
240516	Noodle Kit (includes 5 Noodle Baskets + Noodle Basket Support Frame).	

#### CN4 Noodle Cooker

238674	Pasta Basket LH 1/6	165 x 125mm.	} Also requires Pasta Basket Support Frame Part No. 229682
238819	Pasta Basket RH 1/6	165 x 125mm.	
229836	Pasta Cooker Basket 1/4	165 x 165mm.	
229837	Pasta Cooker Basket 1/2	320 x 165mm.	
229682	Pasta Basket Support Frame.		

### Gas Conversion Kits

Model	Gas Type to Convert to				
	Nat. Gas	LPG	Butane	Nat. Gas (UK)	LPG (UK)
CN4 / CP4	232061	232060	232062	232061	232060

